

I C H I Y U K U
y a k i n i k u

極上

宮崎安楽牛と炊き立て御飯



肉屋いちゆく

ICHIYUKU SIGNATURE

新鮮 肉前菜

WAGYU APPETIZER

*A selection of carefully crafted dishes,
prepared using our own unique methods with the finest ingredients
Please start with this.*



名物 安楽和牛ユッケ
**ANRAKU WAGYU
BEEF TARTARE**

*Finely chopped Anraku Wagyu, lightly seasoned to
enhance its natural richness.
Delicate, smooth and melt-in-the-mouth.*

S\$22

名物 究極のうにく
**UNI CROWNED
WAGYU TARTARE**

*Anraku Wagyu tartare topped with premium uni.
A rich, creamy harmony that melts on the palate.*

S\$38

名物 安楽和牛海鮮ユッケ
**ANRAKU WAGYU &
OCEAN TARTARE**

*Anraku Wagyu with red prawn, Hokkaido scallop
and Hokkaido uni.
A refined balance of land and sea, rich yet elegant.*

S\$48

ANRAKU WAGYU & TRUFFLE CLAYPOT RICE



Rice gently cooked with sake, salt and water, topped with lightly grilled Anraku Wagyu, seared on the outside and rare within, then finished with freshly shaved truffle. A deeply aromatic and indulgent signature dish.

s\$ 78

炊き立て松露飯



いちゆく名物

ICHIYUKU SIGNATURE



ANRAKU WAGYU PREMIUM RIBEYE

Simply seasoned to showcase the true flavor of Anraku Wagyu. Served with sudachi, salted kelp and fresh wasabi, allowing you to enjoy different expressions of its rich umami with every bite.

安楽和牛リブブローセグリル

s\$ 28



ANRAKU WAGYU ABURI SUSHI

Light
A lean cut, clean and delicately flavorful.

Premium
A richly marbled cut, smooth and melt-in-the-mouth.

~~ABURI SUSHI - LIGHT (2 PCS)~~ **s\$ 12**
~~ABURI SUSHI - PREMIUM (2 PCS)~~ **s\$ 16**

和牛炙り肉寿司

ICHIYUKU SIGNATURE FRESH NAPA KIMCHI

Fresh Napa cabbage, lightly seasoned with our house-made kimchi blend, inspired by Ichiyuku's beginnings as a kimchi specialty shop. Bright, refreshing and quietly complex.

s\$ 8

生キムチ



WAGYU TONGUE DOBIN MUSHI

A delicate Japanese soup featuring Wagyu tongue in a clear, aromatic broth. Gently steamed in a traditional dobin (a small teapot), capturing deep umami and refined fragrance.

s\$ 12

和牛舌の土瓶蒸し

SLOW-BRAISED ANRAKU WAGYU TENDON

Anraku Wagyu tendon, slowly simmered to a tender, gelatinous texture with deep, savory richness.

A comforting expression of traditional flavor. **s\$ 10**

和牛すじ煮込み





名物

ABURI-SUKIYAKI

SIGNATURE - OYSTER BLADE

Our signature Aburi-Sukiyaki with truffle egg yolk sauce and Japanese dashi meringue. **\$\$38** /PER SERVING

LUXURY - RIBEYE

The same signature preparation with beautifully marbled Ribeye for an even richer experience. **\$\$45** /PER SERVING

*Without fresh truffle: Deduct \$sz3 from the listed price.

いちゆくの
焼きすき

ANRAKU PREMIUM WAGYU

PREMIUM KALBI SHORT RIB (TARE) 72g/ **\$\$18**

Rich, savory, soy sauce-marinated

PREMIUM KALBI SHORT RIB (SALT) 72g/ **\$\$18**

Clean, pure, natural Wagyu flavor

WAGYU RIB FINGER 72g/ **\$\$20**

Juicy, rich, full-bodied texture

PREMIUM WAGYU LEAN FAT CUT 72g/ **\$\$22**

Balanced lean and fat, clean finish

SPECIAL KALBI SHORT RIB(TARE) 72g/ **\$\$23**

Deeper marbling, bold umami

WAGYU INSIDE SKIRT 72g/ **\$\$25**

Robust, meaty, intense umami

WAGYU HERB WRAP 72g/ **\$\$28**

Fresh herbs, light, aromatic bite

WAGYU FLAP MEAT 80g/ **\$\$28**

Tender, balanced, refined flavor

PREMIUM LOIN 50g/ **\$\$28**

Rich marbling, smooth, luxurious

TENDERLOIN 80g/ **\$\$58**

Exceptionally tender, delicate texture

CHATEAUBRIAND 80g/ **\$\$72**

Finest cut, buttery, elegant



Premium loin



Chateaubriand



Wagyu herb wrap



Wagyu Flap meat



Premium Kalbi Short Rib (Salt)



Premium Kalbi Short Rib (Tare)



A true champion Wagyu from Miyazaki, Japan. Anraku Wagyu is an award-winning Japanese Black Wagyu raised by one of the region's most respected producers. It has achieved the prestigious Kyushu Grand Champion title for three consecutive years, and has been awarded a total of four times, a rare distinction that reflects its exceptional quality. Renowned for its fine marbling, clean sweetness and refined umami, it offers a rich yet perfectly balanced experience.

チャンピオン和牛

CHAMPION WAGYU | ANRAKU



Anraku Wagyu is an exceptional Japanese Black Wagyu from Miyazaki, raised by an award-winning producer known for excellence in breeding and care. Characterized by fine marbling, clean sweetness and deep, elegant umami, it delivers a rich yet remarkably balanced experience.

安楽和牛とは

ABOUT ANRAKU WAGYU

安楽和牛焼肉

ANRAKU

WAGYU

YAKINIKU

上ホルモン
PREMIUM BEEF OFFAL 80g/
S\$12



Rich, flavorful beef offal with a unique, satisfying texture.
Choose your preferred style — red (spicy miso) or white (garlic salt).



SALT / MISO CHICKEN 80g/
S\$10

Choose Salt Garlic or Spicy Miso.

SEAFOOD ASSORTMENT 400g/
S\$28

2 Prawns · Hokkaido Scallop · Whole Cleaned Squid

SEASONAL GRILLED VEGETABLE 120g/
S\$10

Shiitake, Eggplant, Bamboo shoot, Yellow Onion



Seasonal Grilled Vegetable



Seafood Assortment



Spicy miso chicken



Premium Wagyu Outside Skirt



Premium Thick Cut
Wagyu Beef Tongue



Premium Wagyu Beef Tongue

SELECTIONS
焼きの一皿

WAGYU BEEF TONGUE

Crisp bite, savory depth, clean finish

PREMIUM WAGYU BEEF TONGUE

Silky texture, pure flavor, refined finish

PREMIUM THICK CUT BEEF TONGUE

Thick cut, juicy bite, deepening umami

WAGYU OUTSIDE SKIRT

Bold texture, rich juices, lingering umami

PREMIUM WAGYU OUTSIDE SKIRT

Supple texture, balanced richness, elegant finish

PREMIUM THICK CUT WAGYU OUTSIDE SKIRT

Robust bite, intense juices, powerful umami

72g/
S\$25

72g/
S\$32

60g/
S\$34

72g/
S\$18

72g/
S\$22

80g/
S\$28

WAGYU BEEF TONGUE & OUTSIDE SKIRT

熟成牛舌 × 横隔膜



With over two decades of experience, our craftsmen hand-slice each cut with care and precision, guided by an understanding that no two pieces of meat are ever the same.
By adjusting thickness, grain and cut according to each portion, we reveal the true character of wagyu — its tenderness, its aroma, its depth.
Through this devotion, we present not only flavor, but an expression of the beauty, discipline and philosophy of Japanese yakiniku.

THE ART OF HAND SLICED WAGYU
肉職人の手切り



Our soy-based tare has been nurtured since our earliest days — a signature shaped through time, built on carefully fermented soy sauce and refined through our own unique blend.
Each batch reflects years of quiet dedication, where balance, depth and restraint are pursued with intention.
It is not simply a sauce, but a defining element of our identity — the very essence of Ichiyuku.

OUR SIGNATURE TARE
タレへのこだわり

和牛赤身盛り (300g/500g)

ANRAKU WAGYU LEAN CUT SELECTION

300g/
S\$88

500g/
S\$138

A carefully curated selection of predominantly lean Anraku Wagyu cuts, offering deep umami and a clean finish.

Best enjoyed first with our signature soy tare, or with house salt tare or simply salt & pepper.



PLEASE NOTE

Predominantly lean cuts. Occasionally, premium marbled cuts may be included.



Around the world, beef is shaped by different lands, cultures and traditions.

Each has its own character, its own identity. We believe wagyu belongs among them — not as something rare, but as a new global standard. Bringing Japan's pride and uncompromising quality to the world, we are committed to sharing the true depth of wagyu — its flavor, its refinement, and its integrity. It is not simply what we serve. It is what we stand for — and what we will continue to deliver.

和牛を世界の
スタンダードへ
WAGYU AS THE GLOBAL STANDARD



Our story began over 30 years ago in Japan — not as a yakiniku restaurant, but as a small kimchi and dried goods shop. Working by hand, we learned the essence of flavor through fermentation — balance, patience and depth. These principles still shape our tare and every cut of wagyu we serve. From fermentation to fire, our roots remain unchanged. We simply hope to create a place where people gather, share laughter, and feel at ease.

私たちのルーツ
OUR ROOTS

安楽牛赤身盛り
ANRAKU WAGYU
LEAN CUT SELECTION



Five carefully selected cuts of the day, each served in two slices.

Choose your preferred style — marinated in our signature soy tare, seasoned with our house salt tare, or simply finished with salt & pepper.



200g/
S\$53

120g/
S\$38

PREMIUM WAGYU
5 CUTS SELECTION
安楽牛焼肉5種盛り

PREMIUM WAGYU
3 CUTS SELECTION
安楽牛焼肉3種盛り

いちゆく肉盛り
ANRAKU WAGYU
SELECTION
安楽牛盛り

KIMCHI ASSORTMENT

生キムチ3種盛り

Three varieties,
chef's selection
from napa cabbage,
Cucumber, Avocado
and Nagaimo.

s\$12

NAGAIMO KIMCHI

長芋キムチ

AVOCADO KIMCHI

アボカドキムチ

CUCUMBER KIMCHI

きゅうりキムチ

FRESH NAPA KIMCHI

白菜生キムチ

SIGNATURE KIMCHI

自家製キムチ



All varieties

s\$8



ANRAKU WAAGYU TENDON
SLOW | BRAISED
安楽和牛すじ煮込み

s\$10

KOREAN SEAWEEED
韓国のに

s\$3



サンチュ盛り合わせ

SSAM WRAP SET

Crisp lettuce, cucumber and radish, served with
our house-made ssamjang.
Wrap your favorite yakiniku for a fresh,
flavorful bite that keeps you coming back for more.

s\$10

FRESH SSAM LETTUCE
サンチュ

s\$6



いちゆくチョレギサラダ

ICHIYUKU HOUSE SALAD

Fresh greens with our signature abalone sauce,
Korean seaweed and white leek.
A refreshing salad with deep umami
that enhances every bite of yakiniku.

s\$12

BEAN SPROUT NAMUL
自家製もやしナムル

s\$6

SALADS & SMALL PLATES
サラダ・一品

GIN-SHARI

— FRESHLY COOKED RICE

Our signature gin-shari is cooked to order, one pot at a time, using carefully selected Japanese rice grown in pristine natural environments. Nurtured by clear water, fertile soil and the changing seasons, each grain is glossy, fragrant and naturally sweet. Simple, yet essential — the true foundation of great yakiniku.

S\$ 12 /1 POT
(SERVES 2-3)



The beauty of Japan's landscape

ANRAKU WAGYU ABURI SUSHI

ABURI SUSHI - LIGHT (2 PCS)

A lean cut, clean and delicately flavorful.

S\$12

ABURI SUSHI - PREMIUM (2 PCS)

A richly marbled cut, smooth and melt-in-the-mouth

S\$16



WAGYU
和牛炙り肉寿司

ANRAKU WAGYU & TRUFFLE CLAYPOT RICE

Rice gently cooked with sake, salt and water, topped with lightly grilled Anraku Wagyu, seared on the outside and rare within, then finished with freshly shaved truffle.

A deeply aromatic and indulgent signature dish.

S\$ 78 /1 POT
(SERVES 2-3)



ANRAKU WAGYU & SEAFOOD TARTARE RICE

Freshly cooked rice topped with a premium seafood tartare —

featuring Hokkaido scallop, red prawn, smoked salmon, ikura and uni —paired with Anraku Wagyu. Light, elegant and layered with natural umami, enhanced by a subtle smoky note.

S\$ 68 /1 POT
(SERVES 2-3)



名物

炊き立て銀シャリ



Please allow approximately 30 minutes, as each pot is freshly cooked to order.

RICE & SPECIALITIES
ご飯もの

こだわりの麺・スープ・デザート

NOODLES · SOUPS · DESSERTS



名物

いちゆく素麺

SILK SOMEN — COLD NOODLES

A refined cold noodle dish featuring silky somen, offering a lighter and smoother alternative to traditional reimen. Clean, refreshing and delicately balanced — the perfect finish to yakiniku.

\$\$12



旨辛

ユッケジャンスープ

ANRAKU WAGYU YUKGAEJANG

A rich and deeply comforting Korean-style soup featuring Anraku Wagyu, its refined fat melting into the broth to create exceptional depth and umami. Brought together with our house-made kimchi tare.

\$\$15



自慢

和牛舌の土瓶蒸し

WAGYU TONGUE DOBIN MUSHI

A delicate Japanese soup featuring Wagyu tongue in a clear, aromatic broth. Gently steamed in a traditional dobin (a small teapot), capturing deep umami and refined fragrance.

\$\$12

デザート



いちゆくプリン

ICHIYUKU CLASSIC PUDDING

Smooth, creamy and gently sweet — a timeless favorite.

\$\$6

大人のバニラアイス

ADULT VANILLA

Ice cream finished with olive oil, salt, pepper and walnuts — a bold and refined take on vanilla.

\$\$8

バニラアイス

JERSEY MILK VANILLA

Smooth and rich Jersey milk ice cream, gently sweet and perfect for children..

\$\$8

麺・スープ



YUKGAEJANG RAMEN



EGG UDON

たまごスープ

SILKEN EGG SOUP

Light and comforting — pairs perfectly with our gin-shari.

\$\$8

ユッケジャンラーメン

YUKGAEJANG RAMEN

Rich, spicy and deeply satisfying — perfect when you crave something with noodles.

\$\$15

たまごうどん

EGG UDON

A gentle, comforting classic — perfect for children.

\$\$10



Ichiyuku's Tokyo-Style Suki-yaki

ANRAKU WAGYU SUKIYAKI COURSE

S\$138
/1PAX

**Normally served for 2 guests or more.*

ADD-ONS

ANRAKU WAGYU - LEAN CUT

S\$20 /60g

ANRAKU WAGYU - MARBLED

S\$28 /60g

SEASONAL VEGETABLE

S\$15 /200g

JAPANESE RAW EGG

S\$3 /1 Serving

OPENING

A seasonal soup and an assortment of four kinds of sashimi, setting a clean and delicate beginning.

KYOTO STYLE

Our staff grills the first slice to begin your sukiyaki experience..

TOKYO STYLE

The beef is gently simmered to your preferred doneness. Enjoy it dipped in raw egg for a rich, authentic finish.

ICHIYUKU SIGNATURE

*Freshly Cooked Rice with house-made fresh kimchi
Glossy, just-steamed rice, served at its peak*

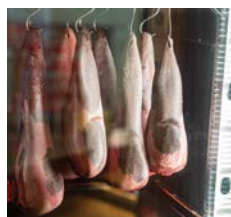
FINALE

Udon noodles are prepared in the remaining broth, capturing the full depth of flavor.

ANRAKU WAGYU SUKIYAKI COURSE
安楽和牛すきやきコース



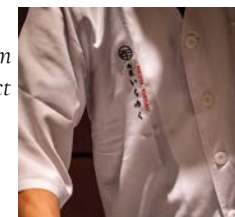
Founded in Hiroshima, Ichiyuku is built on a simple belief — the true value of Wagyu lies beyond grading or marbling, in its origin, environment, and the philosophy of its producer.



We feature the rare Anraku Wagyu from Miyazaki, raised with exceptional care in a pristine, low-stress environment that preserves the integrity of each animal. Its character is defined by refined umami, delicate marbling, and a clean, lingering finish.



Each cut is handled with precision — from careful slicing to exact temperature control and grilling — to reveal its full character. Wagyu, expressed beyond yakiniku, as a refined meat-focused experience.



日本のいちゆく

NIKUYA ICHYUKU JAPAN

SEASONAL SOUP
HOUSE-MADE NAMUL & KIMCHI
GREEN SALAD
PREMIUM LOIN GRILL
ANRAKU WAGYU BEEF TARTARE
ANRAKU WAGYU ABURI SUSHI
ABURI-SUKIYAKI

ANRAKU WAGYU & SEASONAL SEAFOOD
A refined pairing of Wagyu and today's finest seafood
CHILLED TOMATO W/JELLY SAUCE
GIN-SHARI
Freshly made premium Japanese rice
FRESH KIMCHI
ANRAKU WAGYU YAKINIKU
A selection of salt and tare preparations
SILK SOMEN - COLD NOODLES
DESERT OF THE DAY

スタンダードコース



STANDARD COURSE \$198/1PAX

SEASONAL CHILLED SOUP
HOUSE-MADE NAMUL & KIMCHI
GREEN SALAD
SUKIYAKI KYOTO-STYLE
Lightly grilled Wagyu in a delicate Kyoto-style seasoning
ANRAKU WAGYU BEEF TARTARE
ANRAKU WAGYU ABURI SUSHI
TENDERLOIN STEAK
ANRAKU WAGYU & SEASONAL SEAFOOD
ICHIYUKU CUTLET SANDWICH
Crisp bread, tender Anraku Wagyu fillet, finished with a hint of truffle
CHILLED TOMATO W/JELLY SAUCE
GIN-SHARI
FRESH KIMCHI
ANRAKU WAGYU YAKINIKU
SILK SOMEN - COLD NOODLES
DESERT OF THE DAY



*An elevated expression of our standard experience
Enhanced through refined techniques and elevated selections*

PREMIUM COURSE \$298/1PAX

プレミアムコース

SEASONAL CHILLED SOUP
HOUSE-MADE NAMUL & KIMCHI
GREEN SALAD
PREMIUM LOIN GRILL
ANRAKU WAGYU BEEF TARTARE
ANRAKU WAGYU ABURI SUSHI
CHILLED TOMATO W/JELLY SAUCE
GIN-SHARI
FRESH KIMCHI
ANRAKU WAGYU YAKINIKU
MISO-SOUP
DESERT OF THE DAY



*A lighter expression of our standard experience
Selected courses are simplified for a lighter finish*

LIGHT COURSE \$138/1PAX



Advance reservation is recommended to ensure the best experience.

ANRAKU WAGYU COURSES
安楽和牛特撰コース

ライトコース